

T2188 Tryptone Glucose Yeast Extract Agar (TGYE Agar)

Tryptone Glucose Yeast Extract Agar is recommended for enumeration of bacteria in water, air, milk and dairy products.

Composition:

| Ingredients | Grams/Litre |
|------------------------------|-------------|
| Casein Enzymic Hydrolysate | 5.0 |
| Yeast Extract | 3.0 |
| Glucose | 1.0 |
| Agar | 15.0 |
| Final pH 7.0 +/- 0.2 at 25°C | |

Store prepared media below 8°C, protected from direct light. Store dehydrated powder in a dry place in tightly-sealed containers at 2-25°C.

Appearance: Light yellow colored, homogenous, free flowing powder.
 Gelling: Firm
 Color and Clarity: Light yellow colored, clear to slightly opalescent gel forms in petri plates.

Directions:

Dissolve 24 g of Tryptone Glucose Yeast Extract Agar in 1000 ml of distilled water. Boil to dissolve the medium completely. Sterilize by autoclaving at 15 lbs. pressure (121°C) for 15 minutes.

Principle and Interpretation:

Casein enzymic hydrolysate and yeast extract provide nitrogenous compounds and vitamin B complex. Glucose is the energy source.

Cultural characteristics after 18-24 hours at 35-37°C.

| Organisms (ATCC) | Growth |
|---------------------------------------|--------|
| <i>Bacillus subtilis</i> (6633) | +++ |
| <i>Enterobacter aerogenes</i> (13048) | +++ |
| <i>Escherichia coli</i> (25922) | +++ |
| <i>Lactobacillus casei</i> (9595) | +++ |
| <i>Pseudomonas aeruginosa</i> (27853) | +++ |
| <i>Staphylococcus aureus</i> (25923) | +++ |
| <i>Enterococcus faecalis</i> (29212) | +++ |

References:

1. Compendium of Methods for the Microbiological Examination of Foods, (1984). Speck, M. ed. 2nd Edition. APHA Inc. Washington, D.C.
2. American Type Culture Collection, Manassas, Va., U.S.A.

Precautions and Disclaimer

This product is for R&D use only, not for drug, household, or other uses. Please consult the Material Safety Data Sheet for information regarding hazards and safe handling practices.

